1: Rosen E-5 (1901-1902) 1924 SK6 Choroti SK6

114 of the chaguar (chahuar).[1] This statement, which is erroneous, is due to
262 the similarity of sound existing between chaguar[2] and chañar.[3] The *fruits* of the latter are eaten by the Indians, whilst of the former only the rootstock is edible.

251 By drying, the Choroti preserve vegetables against seasons of shortened food supply.

263 Personally I have not seen the Choroti use salt, but, nevertheless, they possess this condiment. Possibly they, like the Lengua, extract salt from the ash of a plant growing on the Chaco.[4] Salt-making from vegetable ash is known to many primitive peoples.[5]

264 Among the Choroti I never saw men and women eating together.

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252 The preparing of food is, as a rule, the work of the women. The Choroti are not dainty about their food, and the uncleanliness which is a distinguishing trait in culinary matters among these Indians surpasses almost anything I have ever observed among other primitive peoples, with the exception of the Mataco Indians. Of the latter, however, my experience is limited to only a few families, and it may be unfair to judge the whole tribes from those.

●271 Water, often muddy, ordinarily forms the drink of the Choroti. When in the dry season the Indians are on the move, or from some reason or other find themselves far away from any river, they sometimes suffer very badly from lack of water.

273 In the season for harvesting wild fruits, such as algaroba, tusca, and chañar, an intoxicating fruit beer is brewed. During the time of year that I visited the Choroti, there were no fruits of which any intoxicating beverage could be brewed; consequently I never had an opportunity of observing either the brewing of beer, or any drinking carousal. This led me to suppose that the art of brewing fermented liquor was unknown to the Choroti. Nowadays the Choroti have learnt from the Chiriguano also how to brew maize beer. Of the Choroti method of beer-brewing, Nordenskiöld has given the following description:

»When tusca beer is to be made, the fruit is first of all ground, and they water added, the whole being thereupon left in a dirty animal hide,

[1] von Rosen (3), p. 9.
[2] Bromelia serra.
[3] Gourliea decorticans.
[4] Hawtrey (1), p. 287.
[5] For one method of producing salt from plants, see von Rosen (4), p. 240.

1: Rosen E-5 (1901-1902) 1924 SK6 Choroti SK6

273 of singers were tired out, others took their turn. In the morning there was some more fishing, and for breakfast was drunk the tusca beer that had been made with so much trouble, after having been strained through a dirty bag, and served up in calabash bowls. The Choroti believe that by singing they hasten the fermentation of the beer.

The tusca beer is of an acidulous, refreshing taste, but has a sickly smell.

The fruits of the chañar are boiled, whereupon the mixture is allowed to ferment.

The fruits of the algaroba are ground, and warmed up in water, then, like the foregoing, the brew is left to ferment in huge, filthy, calabashes, or in very large troughs of the wood of the bottle-tree.[1] I have seen the Ashluslay preparing yeast by chewing part of the ground algaroba, and then spitting it out into the rest. Chañar beer is of a sour-sweet, somewhat nauseous, taste; algaroba beer is good. The latter has a sweet, somewhat astringent, taste. When long fermented, it is highly intoxicating. Maize beer I have seen brewed here. It is especially well known to a great many tribes in South America. It has a pleasant and refreshing taste.»[2]

271 When, during their wanderings, the Indians of the Chaco do not come across any rivers, lagoons or wells, and thus find themselves threatened by a lack of water, they collect the water that, after rain, has gathered at the base of the leaves of the caraguatá plant, where it will keep fresh for many weeks.[3]

271 [415] 482 The Choroti fetch and keep water in large, oval, sometimes spherical, earthenware vessels. When these vessels, like the one reproduced in fig. 123, are without handles, they are carried on the back by means of a caraguata net, the carrying cord of which is either placed across the forehead or across the chest. Water pitchers are, however, as a rule provided with two vertically placed handles, and also a shallow groove which runs through the latter, the whole being designed to give a hold to the carrying cord (see fig. 124). The cord is rested across the forehead

[1] Chorisia insignis.

[2] Nordenskiöld (13), pp. 89—91.

[3] Professor von den Steinen writes of the Chaco Indians of northern Chaco that they collect water from the caraguatá »in denen sich auf dem Grunde des Blätterkranzes das Regenwasser ansammelt und Monate lang verhältnismässig frisch erhält» von den Steinen (1), p. 326. See also Grubb (1), pp. 95 and 96.

1: Rosen E-5 (1901-1902) 1924 SK6 Choroti SK6

or chest of the water carrier.[1] When the pitcher has been filled with water, its mouth is closed with a stopper of grass or leaves.

The cooking pots, which consist of burnt clay (figs. 125 and 126), are also used for roasting various vegetables. Pots of this kind from the Choroti are sometimes given wart-like decorations. These are either placed in rows some distance apart from each other (fig. 125) or in rows close together (fig. 126). This manner of ornamenting clay pots is of extreme antiquity in the New World, and occurs on grave finds right up through North America.[2] The little protuberances on the pot in fig. 125 have been produced in a different way to those on the handleless pot in fig.

Fig. 125. Cooking and roasting pot of earthenware burnt black. Choroti. Gran Chaco. Bolivia. 1/3. Riksm. 03. 3. 150.

Fig. 126. Cooking and roasting pot of earthenware burnt black. Choroti. Gran Chaco. Bolivia. 1/3. Riksm. 10. 3. 54.

126. On the case of the former, they consist of small clay pellets which have been stuck on the pot before burning, whilst the protuberances on the latter probably have been pressed up out of the wet clay by the potters fingers.

All pottery is made by women. The clay is mixed with powdered potsherds, then well kneaded and formed with the hands into rolls, as thick as a finger, with which the pot is built up.[3] When this has been completed as to its shape, its surface is polished by means of a mussel shell or a

[1] Water-drawing and carrying is exclusively a work for women.

[2] See, for example, Holmes (1), pl. XI, fig. g, and Moore (2), fig. 42.

[3] Cf. figs. 217 and p. 214. On the subject of Indian pottery-making, see for example Holmes (1), and Nordenskiöld (10).